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During the dry season the ground appears bare, but with the first rains it is covered with a lusty vegetation, and it is principally the Gramineae that thus again adorns with verdure this land previously so desolate. S 137

I. -- Gramineae: Food Crops

The petit mil /small millet/, mil chandelle or penicillaire /candle or penicillate millet/ (Pennisetum), is native to Africa. It is also cultivated in India; undoubtedly it was at the time of the slave trade that it was introduced into America. This is the early small millet, or souna of the Wolof. The souna must be sown at the time of the first rains. It shoots up promptly; it grows well in the light, sandy soils (groundnut soils). After the 15th of August it begins to ripen, and one can already eat the unripe ears roasted. When it begins to push out of the ground, the Senegalese, and especially the Sérère /Serer/, sow beans between the rows; this is the volet (Phaseolus vulgaris), which will be eaten as green beans from the 15th of August on. The souna root is regarded by the Africans as a poison and, according to them, might be one of the causes of sleeping sickness. S 243 W [243] S [252] S [244] S [753]

Another variety of small millet is the sanio of the Wolof, late millet or bearded millet (Penicillaria spicata). This is a late variety of small millet with the ears covered with very strong beards, which, entering the eyes of birds, prevents them from eating it. It is said that it gives sottiete (eye ailments). The sanio grows in heavy soils. It is sown during the rainy season and harvested at the end of it, at the same time as groundnuts. W [243] S [753]

The gros mil /great millet/, or basi of the Wolof, requires a heavy and clayey soil. It ripens much later than the souna and can be cultivated in the middle of the rainy season. Sometimes it can even be planted again toward the end of the winter season when one sees that the first sowings have failed. The great millet, or basi, is sorghum (Sorghum sudanense). W [243]

Millet reduced to flour and granulated is called "couscous." S 262